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IN APPRECIATION

As president of The Euclid Community Club, I would like to thank all those who have placed advertisements in this book. Without them its publication would not have been possible.

Another special thank you is extended to the 1963-1964 officers, members and friends who have shared these recipes with us.

It is hoped that you will all derive much satisfaction and pleasure from this collection of "Our Favorite Recipes".

Sincerely,

Idah Allen (Mrs. B. H.)

HORS D'OEUVRES, PICKLES & RELISHES



WATERMELON RIND PICKLE

Mrs. G. A. Kenehan

4 c. watermelon rind,
diced
3 c. sugar

3 lemons or 2 oranges and 1 lemon
sliced fine and seeded

Let ingredients boil slowly for about 2 hours or until rind is clear and the juice is thick. Place in air-tight jars. You can add 1 c. of grated pineapple and cook 15 minutes longer, if desired.

Write An Extra Recipe Here:

Write Extra Recipes Here:

SALADS, VEGETABLES & SOUP



FROZEN FRUIT SALAD

Mrs. G. A. Kenehan

2 3-oz. pkgs. cream
cheese
1 c. mayonnaise
1/2 pt. whipping cream,
whipped

1 2-1/2 lb. can fruit cocktail,
drained
1/2 c. maraschino cherries,
drained and cut up
2-1/2 c. marshmallows, cut
into small pieces

Soften cheese and blend with mayonnaise. Fold in all remaining ingredients. Freeze 6 to 8 hours or overnight. Yield - 8 generous servings.

CORNED BEEF SALAD

Mrs. Howard Cain

1 pkg. lemon Jell-O
1-1/2 c. hot water -
Jell slightly
3 hard-cooked eggs, diced

1 c. chopped celery
1 green pepper, chopped
1 small onion, chopped
1 can corned beef, broken up
3/4 c. mayonnaise

Just mix and refrigerate. Place slices on bed of greens.

SALMON AND CUCUMBER SALAD

Mrs. Pearl Jones

1 head lettuce
2 cucumbers
1 onion
Salt

Pepper
1 c. canned salmon
Salad dressing

Break apart, wash and dry lettuce leaves, pare cucumbers and chill all. For each individual service, make a bed of lettuce leaves on the plate, place thin slices of cucumber, some of the finely minced onion and a sprinkle of salt and pepper. Put

SALMON AND CUCUMBER SALAD - (Continued)

salmon into a chilled bowl. Shred, after removing skin and bones, then add enough tart boiled dressing to attain pouring consistency. Spoon over cucumbers and lettuce.

CORN PUDDING

Mrs. Isobel McHenry

1 large can corn -	2-1/2 c. milk
(cream style)	1/2 c. flour
3 eggs, beaten	1 tsp. salt

Combine corn, eggs and milk. Mix flour and salt together and add gradually, mixing well after each addition. Pour into greased casserole. Place the casserole in a shallow pan of water and bake in a 400 degree oven for 45 minutes or until set.

HUNGARIAN SQUASH

Mrs. Marge Angel

2 white summer squash	1 Tbsp. shortening
1 small onion, chopped	1 tsp. paprika
2 stalks dill	1 tsp. salt
2 Tbsp. flour	1/2 pt. sour cream

Pare squash and cut in shoestring strips. In melted shortening, saute chopped onion until tender. Add flour, paprika and salt and stir to mix. Add squash strips and cut up dill stalks. Cook over low heat until squash is done. Add sour cream and serve. A little water may be added if the mixture appears too thick.

CARROTS DE LUXE

Mrs. Idah Allen

4 c. diced carrots	1/4 c. half and half
1 tsp. salt	1/2 tsp. chopped parsley
1/2 tsp. sugar	3/4 tsp. finely chopped onion
2 Tbsp. butter or oleo	1 tsp. finely chopped green pepper
2 Tbsp. flour	1/4 tsp. salt
3/4 c. chicken broth	2 tsp. finely chopped celery

Place carrots in small amount of boiling water in saucepan containing salt and sugar. Cover and cook 8 to 10 minutes or until just tender. Melt butter or oleo in a saucepan. Blend in flour. Add chicken broth, cream, parsley, onion, green pepper, salt and celery. Stir and cook 5 minutes or until of medium thickness. Add carrots. Serve hot. This recipe serves 6.

PLEASE

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MEAT, fish & poultry

SPIEDANO ROMANO BUNS

Mrs. Pearl M. Jones

1/2 c. butter
1/4 c. grated onion
1/4 c. prepared mustard
1 Tbsp. poppy seed

6 hamburger buns
6 slices of boiled ham
12 slices Swiss cheese

Cream softened butter, add grated onion, prepared mustard and poppy seeds. Split buns, and spread creamed mixture on cut slices. Put each pair of buns together with slices of ham and cheese between. Place on baking sheet in 350 degree oven for 15 minutes. Serve immediately.

"SLOPPY JOES"

F. Hofmann

3 lbs. ground beef
2 chopped onions
1 chopped green pepper
1 stalk cut celery

Salt to season
Pepper to season
1 can tomato soup
1/2 c. catsup

Brown meat, add soup and a little water. Simmer for 2 hours. If too juicy, add 1 to 2 spoons flour. Just before serving, add catsup. Serve in sandwich buns. Serves 12 to 16 people.

VEAL CUTLETS PARMIGIANO

Mrs. Daisy Allen

4 veal cutlets, 4 oz. each,
cut thin
Salt, pepper and flour
2 eggs beaten with
2 Tbsp. cold water
Bread crumbs
Salad oil

1/2 lb. Mozzarella cheese
8 oz. can tomato sauce
1/2 tsp. oregano
8 slices tomatoes (optional)
Grated Parmesan cheese
Paprika

VEAL CUTLETS PARMIGIANO - (Continued)

Pound the cutlets with a meat tenderizer, then sprinkle with salt and pepper. Dip in flour, then pat off excess. Dip next in beaten eggs, coating thoroughly, then in bread crumbs. Pat crumbs well into cutlets. Chill cutlets for an hour or so, if possible. Saute the cutlets only until light brown on both sides. Then place in a greased shallow baking pan. Slice the tomatoes and place 2 on each cutlet. Slice the Mozzarella cheese. Place cheese slices over the cutlets. In a small saucepan, combine the tomato sauce and oregano, bring to a boil and pour over the cutlets. Sprinkle the cutlets heavily with grated Parmesan cheese, then with paprika and drizzle over all with salad oil. Bake in a moderate 350 degree oven for 20 minutes to 25 minutes or until the Parmesan cheese turns brown.

FRANKFURTERS DE LUXE

Mrs. Idah Allen

Frankfurters 1 - 2 per
person
Thin strips of American
cheese

Catsup
Bacon - 1 slice per each
frankfurter

Split frankfurters. Shake into the split frankfurter a ribbon of catsup. Arrange 2 or 3 strips cheese next, then wrap bacon around stuffed frankfurter and skewer with toothpicks. Place in shallow baking dish. Bake about 15 minutes in 350 degree oven. Remove from oven and slip under broiler until cheese is brown. Serve in warm toasted buns. (Either sandwich or luncheon.)

1 lb. lean ground beef
1/2 c. day old bread crumbs
1 egg
1/4 c. canned tomato sauce
1 tsp. salt
1/8 tsp. pepper
1/8 tsp. ground allspice
1 tsp. bottled onion juice

2 Tbsp. salad oil
3 c. water
3/4 c. canned tomato sauce
1 1-1/2 oz. pkg. onion soup mix
1-1/2 c. sliced carrots
10 oz. pkg. frozen peas
1/2 c. green pepper sq.
3 med. size potatoes cut in
strips or cubes

Mix first 8 ingredients well and form into 12 balls. In Dutch oven or kettle, heat oil. Add meat balls and brown on all sides. Add water, tomato sauce, soup mix, carrots, peas, green pepper and potatoes. Bring to a boil, then cook over very low heat for 30 minutes or until vegetables are tender.

PINEAPPLE PORKETTES (Luncheon)

Mrs. B. H. Allen

1 lb. raw ham or
1 lb. ham loaf mixture
1 egg

Salt
Pepper
1/2 lb. sliced bacon

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PINEAPPLE PORKETTES - (Continued)

2 c. mashed sweet potatoes 8 slices pineapple
cut in long thin strips

Grind ham and mix with well-beaten egg. Season sweet potatoes with salt and pepper. Split each slice of pineapple in 2 to make thin slices. Make a round patty of the ham for each individual serving. Place on a slice of pineapple. Cover the ham with a patty of sweet potato of the same size. Place another thin slice of pineapple on top. Wrap 2 slices of bacon around each serving and secure with wooden picks. Place in buttered baking dish - a couple of inches apart. Bake 1 hour (keeping dish covered the first 40 minutes of baking) in a moderate 350 degree oven. Serve hot - garnish with sprigs of parsley. 8 servings.

HUNGARIAN CABBAGE ROLLS

Mrs. Ruth Rodgers

1 lb. ground pork 1/2 tsp. garlic salt
1 chopped onion 1 c. rice that has been soaked in
1 tsp. paprika water
1 tsp. salt 1 medium head cabbage
2 c. tomato juice

Combine pork, onion, paprika, salt, garlic salt and rice. Mix well. Steam cabbage until leaves begin to wilt. Remove core of cabbage first. Separate cabbage leaves and wrap about 1 Tbsp. meat, rolled into ball with a leaf. Simmer in the tomato juice for about 1-1/2 hours.

SPANISH CORN

Bessie Thomas

1 can Spam or Prem 1 green pepper
1 egg 1 onion
1 Tbsp. sugar 1 c. cooked rice
1/4 c. cream 1 can cream corn
2 Tbsp. butter

Cook rice. Fry onion and pepper in butter. Mix egg, sugar and cream. Mix ingredients. Put in flat baking dish. Bake at 325 degrees for 1 hour. Slice Spam or Prem in 8 slices and place on top to bake the last 20 minutes. Serves 8.

SPICED HAM LOAF

Marion E. Anderson

1 c. bread crumbs 1 Tbsp. brown sugar
1/2 c. milk 1/4 tsp. cloves
2 c. ground ham 1 egg
1/2 lb. ground fresh pork

Combine meat, seasonings, crumbs and egg. Mix and pack into

SPICE D HAM LOAF - (Continued)

loaf pan. Bake in a moderate 350 degree oven for 50 minutes.
Serves 6.

PORCUPINES

Mrs. Idah Allen

1 lb. ground meat	1/2 c. milk
1 egg	Onion, salt and pepper to taste
1/2 c. uncooked rice	1 can tomato soup
1 slice bread 2 inches thick	1 c. water

Place bread in bowl. Pour milk over bread. Add beaten egg, meat, uncooked rice and seasonings. Shape into small balls. The rice will expand while cooking. Arrange meat balls in roaster, pour over 1 can tomato soup, mixed with 1 c. water. Bake 1 hour at 325 degrees. This recipe serves 6.

SWEDISH MEAT BALLS

Mrs. Marge Angel

1-1/2 lb. ground beef	1 tsp. nutmeg
2 slices bread (soak in water)	1 egg, beaten
1 small onion, chopped (fry until soft)	1 tsp. salt
1 tsp. parsley	1 can consomme
	1/2 can water (more if needed)

Combine the meat, moistened bread, onion, parsley, nutmeg, egg and salt. Roll into balls about the size of a walnut. Brown the meat balls. Add consomme and water. Cover and simmer until done, about 1 hour. Thicken gravy and serve.

DINNER-IN-ONE

Mrs. G. A. Kenchan

2 lbs. ground beef	1 lb. can tomatoes
1 pt. mushrooms, optional	1/2 pkg. broad noodles, cooked
1 green pepper, chopped	Salt and pepper to taste
6 small onions, chopped	1/2 lb. Velveeta cheese cut into cubes

Brown meat and onions in skillet. Combine other ingredients and mix well. Bake about 2 hours in moderate oven. Serve with favorite salad and dessert and coffee or tea.

HAM LOAF WITH HORSERADISH SAUCE

Mrs. Idah Allen

1-1/2 lb. smoked ham, ground	1/2 tsp. salt
1-1/2 lb. pork or veal, ground	1 Tbsp. chopped parsley
2 eggs	1 tsp. minced onion
	1 Tbsp. chopped celery
	3 Tbsp. butter

HAM LOAF WITH HORSERADISH SAUCE - (Continued)

1-1/2 c. bread crumbs or Wheaties	1 tsp. dry mustard 1/2 c. brown sugar
1 c. milk or tomato juice	

Melt the 3 Tbsp. butter in bottom of pan. Combine meat, bread crumbs (or Wheaties), salt, eggs, lightly beaten, milk, parsley, onion and celery. Form into loaf in pan. Mix mustard with brown sugar and sprinkle on top loaf. Bake for 2 hours at 350 degrees.

Horseradish sauce: Whip 1/2 c. of thick sour cream. Combine with 1/2 tsp. salt, 1 tsp. sugar and fold in 1/3 c. grated horseradish. This recipe serves 12.

VEAL (GOOD) PIE

Mrs. R. C. Gertz

1 c. onions	2 Tbsp. chopped parsley
1 Tbsp. shortening	3 unbeaten egg yolks
1 lb. ground veal	1 c. sour cream (thick or commercial)
1 Tbsp. flour	2/3 c. sifted flour
1 c. milk	1/2 tsp. salt
1 tsp. salt	3 egg whites
1/6 tsp. pepper	1-1/2 c. shredded cheese

Saute onions in shortening in large skillet. Add veal and 1 Tbsp. flour; cook until tender, stir in milk, salt and pepper. Simmer until thick, about 15 minutes. Stir in parsley, set aside. Blend together yolks and cream in large bowl; beat well. Stir in 1/2 c. of flour and 1/2 tsp. salt. Beat egg whites until stiff but not dry; fold into yolk mixture gently but thoroughly. Pour 1/2 of the egg mixture into well-greased 9-inch pie pan or shallow casserole. Top with 3/4 c. cheese. Bake in moderately hot 400 degree oven 10 minutes. Remove from oven and place veal mixture on top. Pour remaining egg mixture over veal. Bake 10 to 15 minutes longer until golden brown. Top with remaining cheese. Serve hot and with sour cream, if desired. Serves 4 - 6.

HUNGARIAN STUFFED CABBAGE

Mrs. Marge Angel

1-1/2 lbs. ground pork	1 egg
1 onion, chopped	1/2 c. raw rice
1 tsp. salt	1 medium head cabbage
1 tsp. paprika	1 large can sauerkraut
	1 strip spareribs or
	6 smoked kalbassi

Combine pork, chopped onion, salt, paprika, beaten egg and

HUNGARIAN STUFFED CABBAGE - (Continued)

rice. Cut core out of cabbage and steam in boiling water about 5 minutes or just long enough to loosen leaves of the cabbage. Separate carefully and place 1 Tbsp. meat mixture on each cabbage leaf. Roll up. Skewer with toothpick, if necessary. Place spareribs or kalbassi on the bottom of a heavy kettle or cooker. On this place the sauerkraut. Arrange the cabbage rolls carefully to cover the sauerkraut. To this, add 2 or 3 c. water and sprinkle with paprika. Cook on surface burner 2 to 3 hours or until meat is tender. Optional - sour cream may be added just before serving.

CABBAGE AND MEAT ROLLS

Mrs. Margaret Anth ony

1 Tbsp. cooking fat	2 tsp. salt
1/2 c. uncooked rice	1 large head cabbage
1 lb. ground beef	2-1/2 c. boiling water
1/2 c. chopped onion	2 8-oz. cans tomato sauce

Mix well in bowl the 1/2 c. uncooked rice, ground beef, onion and salt. Remove about 12 leaves from head of cabbage. If necessary, to prevent tearing the leaves, dip head of cabbage in boiling water. Cook the leaves in hot water several minutes or until partially tender. Drain. Before stuffing each leaf, cut stiff ridge away from back. Do not split leaf. Place about 1/4 c. of the rice-meat mixture toward stiff end of each leaf. Begin to roll, folding in the sides. When all the rolls are prepared, place in large skillet the 1 Tbsp. cooking fat. Place the cabbage rolls in skillet, folded side down. Pour the 2 cans tomato sauce and the 2-1/2 c. boiling water on top of cabbage rolls. Cover and simmer about 1 to 1-1/2 hours.

FRIED OYSTERS

Mrs. Daisy Allen

Select large oysters	Fine dry bread or cracker
Flour	crumbs
1 egg beaten with	Salt
2 Tbsp. water	Pepper

Select large oysters. Dip in flour, then in 1 egg beaten with water. Then, dip in crumbs, seasoned with salt and pepper. Fry in deep fat, 375 degrees, until golden brown, 2 to 5 minutes. Drain on absorbent paper. Serve with lemon or tartar sauce.

BROILED OYSTERS

Mrs. Daisy Allen

Scrub shells of oysters with wire brush. Dry shells and place them on a preheated broiler rack. Broil until the shells open up. When they do, the oysters are cooked. Remove the top 1/2 of each shell. Drizzle melted butter over each oyster and sprinkle fine dry bread crumbs over them. Add a dash of paprika. Return

BROILED OYSTERS - (Continued)

them to the broiler rack for a minute or 2 longer. The quantity of ingredients depend upon the number of oysters.

SALMON LOAF

Mrs. G. A. Kenehan

1 can salmon	2 eggs, beaten
Salt and pepper to taste	1 c. milk
1 c. cracker crumbs	1 tsp. mustard

Remove skin and bones from salmon. Combine all ingredients and steam 1-1/2 hours.

SALMON LOAF

Mrs. Emma Mae Rodgers

1 lb. can red salmon	1 tsp. chopped parsley
1/2 c. bread crumbs	1 Tbsp. lemon juice
1/8 tsp. pepper	1/2 c. hot milk
1/2 tsp. salt	2 egg whites
2 egg yolks	2 Tbsp. melted butter

Remove skin and bones from salmon. Add all ingredients except egg whites. Beat egg whites until stiff. Fold in stiffly beaten egg whites, and pour into a buttered mold or casserole. Bake in moderate oven, about 325 to 350 degrees for 1 to 1-1/2 hours. (As an added interest, you might some time try CUCUMBER SOUR CREAM DRESSING over the Salmon Loaf - listed in its own chapter in this book).

SHRIMP CREOLE

A Friend

2-1/2 c. cooked rice (regular)	1/4 tsp. pepper
1 pt. cream or half and half	1 tsp. salt
3 Tbsp. catsup	2 cans shrimp - 1-1/4 lbs. med. (2 or 3 c. cooked)
1/2 green pepper, diced	Cracker crumbs on top
1 Tbsp. Worcestershire sauce	Dot with butter

Bake at 350 degrees 1/2 hour to 45 minutes.

FILLETS OF SOLE, MARGUERY

Mrs. Marian Wood

8 fillets of flounder	1/2 c. boiled lobster (clams or King crab or shrimp may be used)
Salt and paprika	3 Tbsp. butter
1/3 c. white wine	3 Tbsp. flour
1/4 c. grated Parmesan cheese (optional)	

FILLETS OF SOLE, MARGUERY - (Continued)

Place fillets in buttered dripping pan, sprinkle with salt and paprika and pour over wine. Cover and bake about 15 minutes in a moderate 350 degree oven. Cut lobster (or clams, King crab or shrimp) into bite sized pieces. Place in saucepan and cover with about 1/2 c. water. (To cover). Bring to a boil and simmer for 10 minutes. Blend melted butter and flour together and add to the lobster gradually. Bring mixture to a boil again, then add 1/4 c. liquid in which the fish fillets have been cooked. Season with salt and pepper to taste.

Arrange fillets on an oven-proof platter, spoon over the lobster sauce. Garnish with whole shrimp or good sized pieces of lobster meat. Sprinkle with cheese (if desired) and bake until thoroughly heated - about 20 to 25 minutes or slip under broiler for a few minutes instead, if you prefer.

Note: Lemon juice and water may be used in place of wine, if desired.

CHICKEN SANDWICH

Bessie Thomas

3 lbs. chicken breasts or
legs
1 can mushroom soup

1 c. broth from chicken
2 slices dry bread cubed
1 tsp. celery salt

Stew chicken, remove bones and skin. Put all ingredients in a casserole. Bake 1 hour at 350 degrees, and serve in warm buns. Makes 15 servings.

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BREAD, ROLLS & COOKIES



GRAPENUTS BREAD

A Member

1 c. Grapenuts

2 c. buttermilk

Soak 1 hour.

2 Tbsp. shortening

1 tsp. baking soda

2 eggs

1 tsp. baking powder

1 c. sugar

1 tsp. salt

3 c. flour

1 c. nuts

Mix together. Bake 1 hour.

FEATHERED ROLLS

Mrs. G. A. Kenehan

1 cake yeast, crumbled

2 Tbsp. sugar

2-1/2 c. lukewarm milk

2 tsp. salt

1/2 c. shortening

5 c. flour

Combine yeast and milk, and stir until dissolved. Cream in bowl the 1/2 c. shortening. Add gradually the sugar, salt and flour. Stir in alternately and beat until dough is smooth. Cover bowl with damp cloth. Let rise double in bulk, punch down. With spoon, drop into greased muffin pans 2/3 full. Cover with damp cloth and let rise until double in bulk. Bake 25 minutes at 425 degrees.

BASIC RAISED DOUGH

Mrs. Howard Cain

2 Tbsp. sugar

4 c. sifted flour

1 c. lukewarm water -
(less 2 Tbsp.)

1 tsp. salt

2 cakes of yeast

1/2 lb. oleo or butter

2 egg yolks

BASIC RAISED DOUGH - (Continued)

Dissolve sugar in water, crumble in yeast. Cut butter into flour, add yeast mixture and egg yolks. Mix thoroughly with hands until dough leaves side of bowl. Shape into ball and cut into 4 pieces and let rise 15 minutes. Roll out and shape and let rise 20 minutes. Bake at 400 degrees 15 or 20 minutes.

CINNAMON NUT COFFEE CAKE

Marion Anderson

1/2 c. shortening	1 tsp. baking powder
3/4 c. sugar	6 Tbsp. butter softened
1 tsp. vanilla	1 c. firmly packed brown sugar
3 eggs	2 tsp. cinnamon
2 c. sifted flour	1 c. chopped nuts
1 tsp. baking soda	

Cream shortening, sugar and vanilla thoroughly. Add eggs, singly beating after each. Sift flour, baking powder and baking soda together. Add to creamed mixture alternately with sour cream, blending after each addition. Spread half of batter in 10 inch tube pan that has been greased. Bake in 350 degree oven for 50 minutes.

FOREST RANGER COOKIES

Mrs. Virginia Keils

1 c. shortening	1 tsp. soda
1 c. white sugar	1/2 tsp. baking powder
1 c. brown sugar	1/2 tsp. salt
2 eggs	2 c. Quick Oats
1 tsp. vanilla	2 c. Rice Krispies
2 c. flour	1 c. shredded cocoanut

Cream shortening and sugar, add eggs and vanilla and mix well, and until smooth. Add flour sifted with soda, baking powder and salt. Mix well, add oats, Rice Krispies and cocoanut. Dough will be crumbly. Shape into balls. Place on greased pan, press flat with fork. Bake at 350 degrees for 15 minutes.

CHOCOLATE COOKIES

Mrs. Anna H. Anderson

1/2 lb. butter	1 egg yolk
3/4 c. sugar	1 tsp. vanilla
4 Tbsp. cocoa	2 c. flour

Mix in long rolls across cookie sheet. Press down to thickness desired. Brush with egg white slightly beaten and sprinkle with chopped almonds. Bake in 375 degree oven about 15 minutes.

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DATE NUT COOKIES

Katharine Wallette

1/2 c. butter	2 eggs, beaten
1/2 c. Spry or Crisco	3 c. sifted flour
1/2 c. brown sugar	1/4 tsp. cinnamon
1/2 c. granulated sugar	1/4 tsp. nutmeg
1/2 c. chopped walnut meats	1/2 tsp. baking soda

Mix well. Shape into 2 rolls, cover with waxed paper. Let stand over night in refrigerator. Slice and bake on greased cooky sheet at 450 degrees for 10 minutes. Yield - 5 to 6 doz.

LIGHT BROWNIES

Mrs. T. J. Maloney

1/4 c. shortening	1 tsp. baking powder
1 c. light brown sugar, packed	1/2 tsp. salt
1 egg	1/2 tsp. vanilla
3/4 c. sifted flour	1/2 c. broken nuts

Heat oven to 350 degrees. Melt shortening over low heat and blend in sugar - cool. Stir in egg; sift together and stir in baking powder, salt and flour. Add vanilla and well ground nuts. Bake in square pan 8x8 inches.

PECAN FINGERS - (Cookie)

Marion Anderson

1 c. butter	2 c. flour
1/4 c. powdered sugar	1/4 tsp. salt
1 tsp. vanilla	2 c. ground or chopped nuts
1 Tbsp. water	

Cream butter, add sugar, vanilla and water. Add flour, salt, and pecans. Mix well. Chill one hour. Form into small rolls about the size of small finger. Bake 1 hour in 250 degree oven. When cool, roll in powdered sugar. Makes about 5 doz.

DATE STICKS

F. Hofmann

1 scant c. flour	1 pkg. cut-up Drom. dates
1 scant c. sugar	1 tsp. vanilla
1 c. chopped nuts	1 tsp. baking powder
3 lightly beaten eggs	Pinch of salt

Mix well, add beaten eggs. Bake in moderate oven for about 25 minutes. When still warm, cut in squares or sticks and roll in powdered sugar.

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DATE COOKIES

Celia Porter

1 c. sugar
1/2 c. shortening
1 egg
3 c. flour
1/2 c. milk

1 tsp. soda in a little
milk
2 tsp. cream of tartar
1 tsp. vanilla

Filling:

1 box dates or figs
1/2 c. sugar

1/2 c. water
Juice of lemon

Beat egg, add sugar and shortening, and

1/2 c. milk
2 tsp. cream of tartar

1 tsp. soda in little milk
1 tsp. vanilla

Cook filling and put between 2 cookies.

BANANA NUT BARS

Miss Marlene Smith

2/3 c. shortening
1-1/2 c. sugar
2 eggs, separated
1 c. mashed banana pulp
1-1/2 c. cake flour

1 tsp. soda
1/4 tsp. salt
4 tsp. sour cream
1/2 tsp. vanilla
1/2 c. chopped walnuts

Cream sugar and shortening together. Add egg yolks; mix well. Add banana pulp. Sift flour. Carefully measure and mix flour, soda and salt. Sift again. Alternate dry ingredients with sour cream while adding to first mixture. Mix thoroughly. Add vanilla, well beaten egg whites and nuts. Turn into greased 8x13 inch pan and bake at 325 degrees for 1 hour. When cool, cut into strips and roll in powdered sugar.

Write An Extra Recipe Here:



CAKE & PASTRY

ICE BOX CAKE (Serves 12)

Mrs. B. H. Allen

1 large yellow Sunshine
cake OR angel food
cake
1 pt. whipping cream

1/2 c. chopped red cherries
1 cut nutmeats (cut up)
1 box lemon Jell-O (set and
cubed)

Take 1/2 inch slice off top and bottom of cake with a fork. Break remainder of cake into small pieces 1 inch square. Whip cream in large bowl, add cherries, nuts, cubed Jell-O. Mix thoroughly. Place small round of cake in bottom of tube pan. Cover this with some of whipped cream mixture, place squares of cake over this and continue until all is used. Finish by placing the large round of cake on top. Press gently together, set in refrigerator until ready to serve.

NEVER FAIL CHOCOLATE CAKE

Mrs. Lynette Allin

2 eggs
1 c. cocoa
1 c. shortening
3 c. flour
1 c. sour milk

2 tsp. vanilla
2 tsp. baking soda
2 c. sugar
1 c. hot water
1 tsp. salt

Place ingredients in mixing bowl in the order given. DO NOT mix until all items are in bowl. Then beat well. Bake in moderate 350 degree oven for 35 to 40 minutes or until done. Makes 3 9-inch layers.

Boiled frosting for Never Fail Chocolate Cake:

1 c. boiling water
1/8 tsp. cream of tartar
2-1/4 c. sugar

3 egg whites
1 tsp. vanilla

NEVER FAIL CHOCOLATE CAKE - (Continued)

Boil sugar, water and cream of tartar until it forms a thread. Beat egg whites until stiff. Add sugar mixture to beaten egg whites gradually. Add vanilla. Beat until stiff enough to spread. Will frost a 3-layer cake.

SOUR CREAM COFFEE CAKE

Lillian M. Wilcox

1/2 c. shortening	3 eggs
3/4 c. sugar	1/4 tsp. salt
2 c. sifted flour	Mix and crumble together:
1 tsp. baking powder	2 tsp. cinnamon
1 tsp. baking soda	1 c. chopped nuts
1/2 pt. commercial sour cream	1 c. firmly packed light brown sugar
1 tsp. vanilla	6 Tbsp. butter or margarine

Cream shortening, sugar and vanilla together thoroughly, add eggs 1 at a time, beating well after each addition. Sift flour, measure, and add baking powder, baking soda and salt and sift again. Add sifted dry ingredients to creamed mixture alternately with sour cream, blending well after each addition. Spread half of the batter in a 10-inch tube pan, greased and lined with waxed paper. Add half of nut mixture over dough, spread rest of dough and then the rest of nut mixture. Bake in 350 degree oven about 50 minutes or until done.

TOMATO SOUP CAKE

Lillian M. Wilcox

1-1/2 c. sugar	1/2 tsp. cloves
1/2 c. shortening	2 c. flour
2 eggs	1 tsp. baking soda
1 can tomato soup	Scant 1/2 tsp. salt
1 tsp. cinnamon	1/2 c. coarsely chopped nuts
1/2 tsp. allspice	Also raisins, if desired

Cream sugar and shortening together thoroughly. Add eggs and beat again. Do not underbeat. Add soup and spices. Sift flour, add baking soda and salt after measuring sifted flour. Sift again. Add in parts to creamed mixture. Beat well, don't underbeat, fold in nuts and raisins if used. Bake 30 to 35 minutes or until done in a 350 degree oven. When cold, ice with desired frosting. Very moist and good.

DE LUXE KUCHEN

Mrs. A. W. Laufer

1 c. shortening (soft)	2 eggs
1 c. sugar	

Beat as for cake.

DE LUXE KUCHEN - (Continued)

1/2 pt. sour cream - add to beaten mix	1 tsp. vanilla
1 Red Star yeast cake softened in	1/2 tsp. orange - lemon
1/2 c. warm milk	4 c. flour, Robin Hood
1 c. <u>lukewarm</u> milk	1 tsp. salt
	1/2 c. raisins
	Nut s (optional)

Stir flour into creamed mixture. Mix until smooth and light. Let raise in warm place until double or more. Put into pans, let raise again (double) top with butter, brown sugar, ground nuts, cinnamon. Bake 25 to 30 minutes in 9-inch cake pans.

PEANUT BUTTER FUDGE CAKE

Ruth M. Blair

1/4 c. shortening	1 tsp. soda
1/2 c. peanut butter	1/4 tsp. salt
1/2 c. cocoa	1 tsp. vanilla
1 egg	1/2 c. hot water
1 c. sugar	1/2 c. sour milk
1-1/2 c. flour	

Cream shortening and peanut butter, add cocoa and sugar and whole egg. Beat hard. Add sifted dry ingredients alternately with sour milk and hot water. Bake in greased 9x9x2 inch pan at 350 degrees for 30 minutes.

MIDNIGHT CAKE

Mrs. C. F. Schultz

1/2 c. shortening	1 tsp. vanilla
1-1/4 c. sugar	2 eggs
1 c. hot water	1/2 c. cocoa
1-1/2 c. flour, sifted	1/2 tsp. salt
1 tsp. baking powder	1 tsp. baking soda

Grease and flour 1 8x8x2 inch pan. Cream shortening, sugar and eggs together. Sift flour, measure and sift flour, salt, soda, baking powder together. Mix cocoa with hot water. Add alternately, dry and wet ingredients to creamed mixture. Add vanilla. Bake in 8x8x2 inch pan 50 to 55 minutes at 350 degrees. For layer cake, 2 pans, bake 25 or 30 minutes at 350 degrees.

BANANA CAKE

Mrs. Kathryn Rodgers

1/2 c. shortening	2 tsp. baking powder
1 c. sugar	1/4 tsp. soda
2 eggs, beaten	1 c. mashed bananas (about 2)
2-1/4 c. cake flour	1/4 c. milk

Cream shortening and sugar together. Add beaten eggs and mix thoroughly. Sift flour and measure. Add baking powder, salt and

BANANA CAKE - (Continued)

soda. Sift together. Mash bananas until smooth and almost liquid. Pour in greased pan, 9x9x2 inches and bake about 1 hour at 350 degrees.

APPLE NUT CAKE

Mrs. Howard Cain

1 c. Mazola oil	1 tsp. cinnamon
1-3/4 c. sugar	1/2 tsp. salt
3 eggs, beat well	5 large apples, cut coarse
2 c. flour	1 c. nuts, chopped
1 tsp. baking soda	

Combine oil, sugar and eggs. Sift together dry ingredients, add to egg mixture, blend in apples and nuts. Spread in greased oblong baking pan and bake at 350 degrees for 1 hour.

ORANGE CAKE

Mrs. C. F. Schultz

1 Tbsp. grated orange rind	3 eggs
1/4 c. strained orange juice	2-1/4 c. sifted flour
3/4 c. shortening	3-1/2 tsp. baking powder
1-1/2 c. sugar	1/2 tsp. salt
	3/4 c. water

Put grated orange rind in juice and let stand while proceeding with mixing of cake. Cream shortening, sugar and eggs together until creamy. Sift flour, baking powder and salt together and add alternately with liquid (orange juice and water). Put in 2 greased and floured pans and bake at 350 degrees for 30 to 35 minutes.

ANDERSON'S DATE CAKE

Mrs. Marge Angel

1/2 lb. chopped dates	2 Tbsp. butter
1 tsp. soda	1 egg
1 c. boiling water	1/2 tsp. salt
1 c. sugar	1/2 c. broken nuts
1-1/3 c. flour	

Combine the dates, soda and boiling water. Let stand to cool while mixing batter. Combine sugar, flour, butter, egg, salt and nuts. Mix well. Add the cooled date mixture to batter. Pour into a 9-inch pan and bake at 350 degrees for 20 minutes or until done. Serve with whipped cream.

WHITE FRUIT CAKE

M. E. Hamman

6 oz. of butter	1/4 tsp. soda
3/4 c. fine sugar	1/2 lb. golden raisins
3 eggs	1/2 lb. candied fruit mix
2-1/2 c. flour	1/2 c. chopped English walnuts

WHITE FRUIT CAKE - (Continued)

Cream butter, sugar and eggs. Add flour and soda, alternating with raisins, fruit mix and nuts. Bake in loaf pan in slow oven about 275 degrees for a little over 1 hour.

GRAHAM CRACKER CAKE

Violet Dunkin

1/4 lb. butter or shorten-	3 egg yolks
ing	1 c. milk
1 c. white sugar	1 tsp. vanilla

Mix well. Mix together:

23 Graham Crackers,	Pinch of salt
rolled fine	1/2 c. walnut meats, floured
2 tsp. baking powder	

Cream butter, sugar, and egg yolks, add vanilla and milk. Add dry ingredients. Beat egg whites till stiff, then fold into above mixture. Bake in 350 degree oven for 25 to 30 minutes or till done in well greased and floured pan. Bake in a 9-inch round or square or 9x15 inch oblong pan.

APPLESAUCE CAKE

Mrs. Floyd Hamman

1-1/2 c. hot apple-	1-1/2 c. granulated sugar
sauce	1 tsp. cinnamon
1/2 c. butter or oleo	1/2 tsp. cloves
	1/2 tsp. nutmeg
Into sifter put:	3 level tsp. soda
2 c. flour	

Stir into first mixture. Bake in slow oven about 275 degrees. Use well greased and floured square pan. Bake about 1 hour. Store when cold in tin box with apple to keep it moist. May make dark fruit cake by adding to above:

1 c. chopped dark raisins	1/2 c. candied fruit mix
1 c. chopped English wal-	
nuts or other nuts	

May frost applesauce cake at Christmas time with creamed powdered sugar frosting sprinkled with red and green sugar or use red candles.

CARROT CAKE

Mrs. Emma Mae Rodgers

2-1/2 c. flour	4 eggs, beaten
2 c. sugar	1 c. chopped nut meats
1/2 tsp. salt	1 c. drained crushed pineapple
1 tsp. cinnamon	2 c. carrots, grated very fine

CARROT CAKE - (Continued)

1 tsp. soda
1 c. salad oil

1 c. cocoanut
1 c. raisins

Sift together the flour, sugar, salt, cinnamon and soda and set aside. Mix together the oil, eggs, nuts, pineapple, carrots, cocoanut and raisins. Combine with sifted dry ingredients. Bake in a loaf or tube pan. Bake for 1 hour at 275 degrees. Then advance oven to 300 degrees and bake for 45 minutes more or until done. Ice with your favorite icing or serve plain.

OPEN PEACH PIE

Mrs. John Hass

1 9-inch unbaked pie shell
9 ripe peaches, sliced
1 egg
2 Tbsp. butter, melted

2 Tbsp. flour
1 Tbsp. Minute Tapioca
1 c. sugar
1/4 tsp. almond extract

Beat egg - add melted butter, flour, tapioca, sugar and almond extract. Mix well. Pour over sliced peaches in pie shell. Bake in pre-heated 400 degree oven 40 to 50 minutes.

FRESH RHUBARB CUSTARD PIE

Carolyn Kaib

Cut rhubarb in inch squares and pour boiling water over it and let stand 5 minutes. Drain. Then beat yolks of 2 eggs, 2 Tbsp. of flour and 1 c. of sugar and mix these together. Add ingredients to the rhubarb. Put into an unbaked pie shell and bake at 450 degrees 15 minutes, then lower the heat to 350 degrees for 35 minutes. Cover with meringue and brown in oven. Very good in the spring of the year.

DATE PIE

Mrs. G. A. Kenahan

1 c. dates, cut fine
1 c. rolled graham cracker
crumbs
1 tsp. baking powder

1 tsp. vanilla
1 c. white sugar
4 egg whites

Beat egg whites stiff. Add 1 c. sugar and 1 tsp. baking powder to graham cracker crumbs. Mix into the egg whites, add vanilla and dates. Put into 8-inch pie dish. Bake 20 minutes. Serve whipped cream on top.

SOUR CREAM APPLE PIE

Mrs. Frank Harnish
Cleveland 12, Ohio

2 Tbsp. flour
1/8 tsp. salt
3/4 c. sugar
1 egg

1/2 tsp. vanilla
1 c. sour cream
2 c. chopped apples

SOUR CREAM APPLE PIE - (Continued)

Sift flour, salt, sugar, add egg, sour cream, vanilla, apples and put in unbaked pie shell. Bake 15 minutes at 400 degrees, then 30 minutes at 300 degrees. Remove from oven and sprinkle crumbs over top, made of:

1/3 c. sugar

1/4 tsp. cinnamon

1/3 c. flour

1 Tbsp. butter

Bake 10 minutes longer.

PIE CRUST

Marie J. Stage

3 c. flour

1 egg yolk

1 c. shortening (I use oil)

Juice of 1 lemon

1/4 c. milk

Roll between waxed paper as it is very rich.

Write Extra Recipes Here:

Write Extra Recipes Here:

DESSERTS

HERSHEY'S

FOR CAKES, COOKIES, ICINGS,
CHOCOLATE FLAVORED DRINKS

FUDGE CAKE

(Using Hershey's Cocoa)



- 2 1/4 cup flour
- 1 teaspoon soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup shortening
- 1 1/2 cup sugar
- 1 teaspoon vanilla
- 2 eggs
- 1 cup sour milk
- 1/2 cup Hershey's Cocoa
- 1/3 cup hot water

1. Sift together flour, soda, baking powder and salt.
2. Cream shortening and sugar.
3. Add vanilla and well-beaten eggs to mixture.
4. Beat until fluffy.
5. Add measured milk to creamed mixture alternately with dry ingredients, beating thoroughly after each addition.
6. Mix Hershey's Cocoa and hot water to form a smooth paste.
7. Beat into batter.
8. Pour into 2 - 9" layer pans.
9. Bake in moderate oven (350° F.) 30 - 35 minutes.
10. Cool and remove from pans.
11. Spread with any Chocolate icing.

QUICK CHOCOLATE FROSTING



(Using Hershey's Baking Chocolate)

- 4 tablespoons butter
- 4 squares Hershey's Baking Chocolate
- 3 cups confectioner's sugar
- 1/2 cup milk
- 1 teaspoon vanilla
- 1/8 teaspoon salt

1. Melt butter and Hershey's Baking Chocolate in double boiler.
2. Stir until blended.
3. Measure sifted confectioner's sugar into a bowl.
4. Heat milk and add to sugar.
5. Beat until smooth.
6. Add vanilla, salt, and chocolate mixture.
7. Beat until smooth and thickened, about 5 minutes.

CHOCOLATE TOWN COOKIES

(Using Hershey's Semi-Sweet Dainties)



- 1/2 cup shortening
- 1/4 cup granulated sugar
- 1/2 cup brown sugar
- 1/2 teaspoon vanilla
- 1 egg
- 1 cup and 2 level tablespoons sifted flour
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1 cup (6 ounces) Hershey's Semi-Sweet Dainties
- 1/2 cup chopped nuts

1. Cream shortening, sugar and brown sugar, firmly packed, and vanilla until light and fluffy.
2. Fold in well-beaten egg.
3. Sift flour, soda, salt.
4. Add to the creamed mixture.
5. Stir in Hershey's Semi-Sweet Dainties and chopped nuts.
6. Mix thoroughly.
7. Drop by small spoonfuls on greased baking sheet.
8. Bake in moderate oven (375° F.) about 10 minutes.
9. Yield - 50 cookies.



INSTANT CHOCOLATE FLAVORED MILK DRINKS

(Using Hershey's Instant Cocoa Mix)

COLD CHOCOLATE MILK

Place milk in a tall glass. Add 2 heaping teaspoons Hershey's Instant Cocoa Mix. Stir well. Quantity of Instant Cocoa Mix may be adjusted to suit taste.

HOT COCOA

Place 2 heaping teaspoons Hershey's Instant Cocoa Mix in a cup. Fill cup with hot milk. Stir until dissolved. Quantity of Instant Cocoa Mix may be adjusted to suit taste.

BLUEBERRY BUCKLE

Mrs. Clayta Harnish

1/2 c. shortening	1/2 c. milk
1/2 c. sugar	2 c. blueberries
1 well-beaten egg	1/2 c. sugar
2 c. sifted flour	1/2 c. sifted flour
2-1/2 tsp. baking powder	1/2 tsp. cinnamon
1/4 tsp. salt	1/4 c. butter or margarine

Thoroughly cream shortening and 1/2 c. sugar; add egg and mix well. Sift 2 c. flour, baking powder and salt; add to creamed mixture alternately with milk. Pour into a well-greased 11-1/2x7-1/2x1-1/2 inch pan. Sprinkle blueberries over batter. Combine 1/2 c. sugar, 1/2 c. flour, cinnamon and butter till crumbly; sprinkle over blueberries. Bake in moderate 350 degree oven 45 to 50 minutes. Cut in squares and serve warm. Makes 8 to 10 servings.

MYSTERY DESSERT

A Friend

Grind or crush 3/4 lb. Nabisco wafers. Put half of crumbs on bottom of 9x13 pan. Cream together:

3/4 c. butter	1-1/2 c. white sugar
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Add 3 egg yolks, then add and fold in beaten egg whites. Place this mixture on Nabisco crumbs. On top of this spread 2 pts. of sweetened fresh berries or 2 pkgs. frozen berries. Thaw and drain juice from frozen berries and cook with 2 tsp. corn-starch until thickened. Cool and add to berries. Top with 1-3/4 c. whipped cream. Cover with remaining crumbs and chill over night.

BETTY PUDDING

Mrs. John Hass

1 egg, beaten	2 Tbsp. melted butter
1/2 c. molasses	1/2 tsp. salt

Mix well and add:

1/2 c. boiling water	1/2 tsp. baking powder
1-1/2 c. flour	1/2 tsp. vanilla

Steam in greased pan 1 hour.

Sauce:

2 egg yolks, beaten	1/2 pt. whipped cream
1 c. powdered sugar	1 tsp. vanilla

Beat together and put on pudding as you serve it.

DATE AND NUT TORTE

M. E. Hamman

3 eggs
1 c. granulated sugar
1/3 c. milk
1/3 c. flour

1/2 tsp. baking powder
1 c. chopped English
walnuts
24 dates, chopped

Cream egg yolks and sugar. Add milk, flour, baking powder, nuts and dates. Mix well. Beat egg whites until fluffy. Fold into the above mixture. Bake in a well greased and floured square pan at 350 degrees for about 20 to 25 minutes. Serve with whipped cream or cut into squares like brownies.

APRICOT BREAD

Mrs. S. C. Morse

1 c. sugar
2 Tbsp. soft butter or
other shortening
1 egg
1/4 c. water
1/2 c. orange juice
2 c. sifted flour

2 tsp. double action baking powder
1/4 tsp. soda
1 tsp. salt
1/2 c. chopped nuts
1 c. dried apricots soaked in warm
water to cover until soft

Drain apricots and cut in 1/4 inch pieces. Mix together thoroughly sugar, butter and egg. Stir in water and orange juice. Sift together and stir in flour, baking powder, soda and salt. Blend in nuts and cut up apricots. Line greased loaf pan, 9-1/2x5-1/4x2-3/4 inches with paper. Grease paper. Pour in batter. Let stand 20 minutes. Bake 55 to 65 minutes. Remove from pan, take off paper immediately. Let cool on rack.

Write An Extra Recipe Here:

Write Extra Recipes Here:

CANDY, JELLY & PRESERVES



CHOCOLATE FUDGE

Mrs. G. A. Kenehan

2 c. white sugar
3 Tbsp. cocoa
Pinch of salt

1 c. milk
2 Tbsp. butter

Boil until it forms a soft ball in cold water. Then beat until it thickens. Add vanilla to taste.

STRAWBERRY HONEY

Mrs. Beatrice Hill

2-1/2 c. crushed strawberries
3 lbs. sugar

1-1/3 c. water
1 tsp. powdered alum

Cook water and sugar together for 7 minutes. Add crushed berries and boil for 5 minutes. Add powdered alum and remove from heat. Pour into jars and seal. Makes about 5 1/2 pt. jars.

Write An Extra Recipe Here:

Write Extra Recipes Here:

MISCELLANEOUS



FRUIT SALAD DRESSING

Marion E. Anderson

1 Tbsp. cornstarch
1/2 tsp. salt
1/4 c. sugar

2 eggs, slightly beaten
Juice of lemon and orange,
strained
3/4 c. pineapple juice

Cook in double boiler until it thickens.

MOTHER'S PANCAKES

Jessie Warnock

1-1/2 c. flour
1 tsp. salt
1 Tbsp. sugar
1 Tbsp. shortening, melted
(or oil)

2 tsp. cream of tartar
1/2 tsp. soda
2 eggs
1 c. milk

Sift dry ingredients together, add alternately with yellow of 2 eggs, slightly beaten with milk and shortening. When batter is medium thickness, never too thin, beat egg whites to peak, fold into batter lightly. Bake in hot slightly greased skillet, turning only once.

PICNIC BAKED BEANS

Ethel Gertz

5 large cans Campbell's
(drained) beans
1 large onion, chopped
fine
1/2 box brown sugar

1 can Hunt's tomato sauce
1/2 large bottle catsup
1/4 c. prepared mustard
2 Tbsp. molasses

Mix well, bake 1-1-1/2 hours until it is not too moist.

CUCUMBER SOUR CREAM DRESSING Mrs. Emma Mae Rodgers

1/2 c. finely chopped peeled cucumber	3/4 tsp. salt
1/4 tsp. sugar	1 tsp. paprika
4 tsp. cider vinegar	1 tsp. lemon juice
1/8 tsp. ground white pepper	1/4 tsp. finely chopped onion
	1/16 tsp. mashed fresh garlic - (optional)
	1 c. sour cream, whipped

Combine all ingredients except whipped sour cream. Fold into whipped sour cream. Yield: 1-3/4 c. dressing.

Try over salmon loaf, or may be used as dressing over tossed salad.

LEMON-FRENCH DRESSING

Mrs. Daisy Allen

2/3 c. salad oil	1/8 tsp. ground black pepper
1/3 c. lemon juice	1 clove garlic, mashed
1/4 tsp. sugar	1/4 tsp. dry mustard

Stir well to blend. Let stand for about an hour, then strain to remove garlic pieces. Yield: 1 c.

(Serve over chopped salad greens. Also good dressing for potato salad.)

OVEN TEMPERATURE CHART

Slow	250 degrees - 325 degrees F.
Moderate	325 degrees - 375 degrees F.
Moderate hot	375 degrees - 425 degrees F.
Hot	425 degrees - 450 degrees F.
Very hot	450 degrees - 475 degrees F.

	Minutes	Temperature
BREADS		
Loaf	50-60	400
Rolls	20-30	400
Biscuits	12-15	450
Muffins	20-25	400
Popovers	30-40	425
Corn bread	25-30	400
Nut	50-60	350
Gingerbread	30-40	325
PIES		
Pumpkin	35-45	400
Two-crust	25-40	400
Shells	10-12	450
Meringue	10-15	300
COOKIES		
Drop	10-15	400
Rolled	8-12	400
Ice box	8-12	400
Molasses	10-15	350
CAKES		
Angel	60	325
Sponge	60	325
Cup	25	350
Layer	25-30	375
Loaf	45-60	350
Sheet	20-30	375
Pound	60-90	325
MEAT AND POULTRY		
Beef, rare	20 min. to lb.	300
Beef, medium	25 min. to lb.	300
Beef, done	30 min. to lb.	300
Pork	40 min. to lb.	350
Ham, smoked	30 min. to lb.	300
Mutton	35 min. to lb.	300
Veal	35 min. to lb.	325
Chicken	25 min. to lb.	350
Duck	25 min. to lb.	350
Turkey, large	20 min. to lb.	275
Turkey, small	25 min. to lb.	300
Fish.....	20 min. to lb.	375

OVEN TEMPERATURE CHART (Continued)

MISCELLANEOUS

Custard cup	20-30	300
Custard casserole	45-60	300
Souffle	50-60	325
Baked potato	60-90	400
Baked beans	6 hours	350
Timbales	35-45	300
Rice Pudding	50-60	325
Scalloped potato	60-90	375

TIME CHART FOR ROASTS

Kind:	Minutes per lb. after searing:
Beef - rare	10-16
medium	17-22
well done	23-30
Veal, pork, lamb - well done ..	30
Cured pork - well done	40-55

Broiling: Remove any extra fat from the meat and grease the broiler with some of it. Broil the meat over a clear fire or under a gas or electric burner. Sear it on both sides and cook it half of the required time on each side.

Pan broiling: Heat a frying pan very hot and grease it, by rubbing with a little fat. Sear meat on both sides, then cook more slowly until done. Season. Keep free from fat.

TIME TABLE FOR BROILING AND PAN BROILING

Kind of Meat:	Time in Minutes:
Beef steaks - 1-inch thick	Rare or medium, 8-10
1 1/2-inch	Rare or medium, 10-15
2-inch	Rare or medium, 18-25
Pork chops, thin	8-10
Lamb chops, rib	6-8
Loin or shoulder	8-10
Mutton chops 1-inch thick	15-20
Veal cutlets, very thin	6-8
Chops	10

Sauteing or pan frying: Remove any extra fat and dip the meat in crumbs, egg and crumbs again (or use a mixture of corn meal and crumbs), cook 25 to 30 minutes in a small amount of fat in a frying pan, browning first on one side then turning, seasoning with salt and pepper, and browning on the other. Example: breaded veal chops.

Tender Meat Cookery: Roasting: Skewer meat into shape, lay on

TIME TABLE FOR BROILING AND PAN BROILING (Continued)

a rack in a meat pan and put pieces of the meat fat in the bottom of the pan. Place in a hot oven, 500 degrees F., on the upper grate for 10 minutes to sear meat; season with salt and pepper, remove to the lower grate of oven; lower temperature to about 300 degrees F.; baste occasionally until done. Add hot water if necessary for basting.

TEMPERATURES FOR BAKING FLOUR MIXTURES

<u>Food</u>	<u>Temperature</u>	<u>Time (Min.)</u>
Baking powder biscuit .	450 degrees to 460 degrees	12-15
Bread	350 degrees to 400 degrees	45-60
Butter cake, loaf	360 degrees to 400 degrees	40-60
Butter cake, layer	380 degrees to 400 degrees	20-40
Cake, angel	300 degrees to 360 degrees	50-60
Cake, sponge	300 degrees to 350 degrees	40-60
Cake, fruit	275 degrees to 325 degrees	3-4 hours
Cookies, thin	380 degrees to 390 degrees	10-12
Cookies, molasses	350 degrees to 375 degrees	18-20
Cream puffs	300 degrees to 350 degrees	45-60
Meringues	250 degrees to 300 degrees	40-60
Muffins (b. p.)	400 degrees to 425 degrees	20-25
Pie crust	400 degrees to 500 degrees	20-40
Popovers	350 degrees to 450 degrees	35-40
Rolls.....	400 degrees to 425 degrees	25-30

TABLE FOR COOKING CEREALS

<u>Kind and Amount</u>	<u>Salt</u>	<u>Water</u>	<u>Time in double boiler</u>
Cream of wheat, 1 cup .	1 1/2 tsp.	4 c.	40 minutes
Corn meal, 1 cup	1 1/2 tsp.	4 c.	3 1/2 hours
Rice, 1 cup	1 tsp.	3 c.	40 minutes
Hominy (coarse)	1 tsp.	5 c.	3 hours
(fine)	1 1/2 tsp.	4 c.	2 hours
Rolled oats, 1 cup.....	1 tsp.	2 1/2 c.	1 hour
Cracked wheat, 1 cup..	1 tsp.	4 c.	4 to 6 hours

TABLE FOR DRIED FRUITS

<u>Fruit</u>	<u>Cooking Time</u>	<u>Amount of Sugar or Honey</u>
Apricots	About 40 minutes	1/4 c. for each c. fruit
Figs	About 30 minutes	1 Tbsp. for each c. fruit
Peaches	About 45 minutes	1/4 c. for each c. fruit
Prunes	About 45 minutes	2 Tbsp. for each c. fruit

SAUCES

Thickening Material

<u>White Sauce</u>	<u>Liquid</u>	<u>Thickening Material</u>	<u>Fat</u>	<u>Seasoning (salt)</u>
No. 1 thin	1 c. milk	1 Tbsp. flour	1 Tbsp.	1/2 tsp.
No. 2 medium...	1 c. milk	2 Tbsp. flour	1 1/2 Tbsp.	1/2 tsp.
No. 3	1 c. milk	3 Tbsp. flour	2 Tbsp.	1 tsp.
No. 4 thick	1 c. milk	4 Tbsp. flour	2 1/2 Tbsp.	1 tsp.
Use No. 1 sauce for cream soups.				
Use No. 2 sauce for creamed or scalloped dishes or gravy.				
Use No. 3 sauce for souffles.				
Use No. 4 sauce for croquettes.				

VEGETABLE TIME TABLE

<u>Vegetable</u>	<u>Boiled</u>	<u>Minutes Steamed</u>	<u>Baked</u>
Asparagus, tied in bundles	30		
Artichokes, French	40	45-60	
Beans, Lima, depending on age	20-40	60	
Beans, string	15-45	60	
Beets, young with skins on	45	60	70-90
Cabbage, chopped, cut sectional	10-20	25	
Cauliflower, stem down.....	20-30		
Carrots, cut across	20-30	40	
Chard	60-90	90	
Celery, cut in lengths 1/2 inch	30	45	
Corn, green, tender	5-10	15	20
Cucumbers, peeled and cut.....	20	30	40
Eggplant, whole	30	40	45
Onions	45	60	60
Parsnips	60	75	75
Peas, green	20-40	35-50	
Peppers	20-30	30	30
Potatoes, depending on size	20-40	60	45-60
Pumpkin, in cubes.....	30	45	60
Potatoes, sweet	40	40	45-60
Salsify	25	45	
Spinach	20	30	
Squash in cubes	20-40	50	60
Tomatoes, depending on size	5-15	50	15-20
Turnips, depending on size	30-60		

CANDY THERMOMETER HINTS

To check candy thermometer accuracy, let stand 10 minutes in boiling water. Thermometer should read 212 degrees; if there is any variation, subtract or add to make the same degree of allowance in testing candy.

Thread	230 degrees to 234 degrees
Soft ball	234 degrees to 238 degrees
Medium ball....	238 degrees to 244 degrees
Firm ball	244 degrees to 248 degrees
Hard ball	248 degrees to 254 degrees
Very hard ball..	254 degrees to 265 degrees
Light crack	265 degrees to 285 degrees
Hard crack	290 degrees to 300 degrees

TEMPERATURES IN CANDY MAKING

Fudge, opera creams, peneuche and cream candies

234-236 degrees, soft ball

Fondants (mints, etc.)..... 234-236 degrees, soft ball

Marshmallows 238-240 degrees, soft ball

Caramel mixtures..... 246-252 degrees, firm ball

Taffies 254-270 degrees, hard ball

Butterscotch..... 280-300 degrees, crack

Brittles 290-310 degrees, hard crack

Boiled frostings:

1 egg white to 1 c. sugar - 238-242 degrees, soft ball or thread

2 egg whites to 1 c. sugar - 244-248 degrees, soft ball or thread

3 egg whites to 1 c. sugar - 254-260 degrees, firm ball or long thread.

TIME AND TEMPERATURE REQUIRED FOR CAKE BAKING

Sponge cake . 275-325 degrees - 40 minutes to 1 hour

Loaf cake ... 325-350 degrees - 40 minutes to 1 hour

Cup cakes ... 350-375 degrees - 15 to 25 minutes

Layer cake .. 375-400 degrees - 20-30 minutes

FOR THE COOKY JAR

Cooky dough that is to be rolled is much easier to handle after it has been in a cold place 10 to 30 minutes. This keeps the dough from sticking, even though it may be soft. If not done, the soft dough may require more flour and too much flour makes cookies hard and brittle; in rolling, take out on a floured board only as much dough as can be managed easily. Flour the rolling pin slightly and roll lightly to desired thickness. Cut shapes close together and keep all trimmings for the last. Place pans or sheets in upper third of oven. Watch cookies carefully while baking to avoid burning edges.

When sprinkling sugar on cookies, try putting it into a salt shaker. It saves time.

ROAST TURKEY

Stuff and truss turkey; brush skin with cooking fat. Place breast up on a rack in a shallow open pan. Cover turkey with fat-moistened cheesecloth, large enough to cover top and drape down on all sides. Place in preheated oven, 325 degrees F. Do not sear; do not add water; do not cover. Basting is unnecessary, but if cloth dries during cooking, moisten it with drippings in pan. When meat thermometer registers 190 degrees F. (20 minutes before turkey should be done) test for doneness. Press fleshy part of drumstick between fingers; meat should feel very soft; or move drumstick up and down; it should move readily or twist out of joint. Roasting Time (stuffed ready-to-cook weight):

4 to 8-lb. turkey.....	3 to 4 hours
8 to 12-lb. turkey	4 to 5 hours
12 to 16-lb. turkey	5 to 6 hours
16 to 20-lb. turkey	6 to 7 1/2 hours
20 to 24-lb. turkey	7 1/2 to 9 hours

Roasting Time and Temperature (whole turkeys):

<u>Ready-to-cook Weight</u>	<u>Oven Temperature</u>	<u>Total Time (Hours)</u>
8 to 10	325 degrees F.	4 to 4 1/2
10 to 12	325 degrees F.	4 1/2 to 5
12 to 14	325 degrees F.	5 to 5 1/4
14 to 16	325 degrees F.	5 1/4 to 6
16 to 18	325 degrees F.	6 to 6 1/2
18 to 20	325 degrees F.	6 1/2 to 7 1/2
20 to 24	325 degrees F.	7 1/2 to 9

Note: If turkey is roasted unstuffed, reduce time approximately 5 minutes per pound.

(Half Turkeys)

3 1/2 to 5	325 degrees F.	3 to 3 1/2
5 to 8	325 degrees F.	3 1/2 to 4
8 to 12	325 degrees F.	4 to 5

(Foil Wrapped Turkeys)

8 to 10	450 degrees F.	2 1/4 to 2 1/2
10 to 12	450 degrees F.	2 1/2 to 3
12 to 16	450 degrees F.	3 to 3 1/4
16 to 20	450 degrees F.	3 1/4 to 3 1/2
20 to 24	450 degrees F.	3 1/2 to 3 3/4

INGREDIENT SUBSTITUTIONS

- 1 square (1 oz.) chocolate equals 3 tablespoons cocoa plus 1
tablespoon vegetable shortening.
- 1 3/4 cups (approximately) all-purpose flour equals 2 cups cake
flour.
- 2/3 cups honey equals 1 cup sugar plus 1/3 cup of water.
- 1 package (8 to 9 oz.) macaroni or spaghetti equals 4 to 5 cups
cooked.
- 1 cup raw rice equals 3 cups of cooked rice, approximately.
- 1 1/2 cups corn syrup equals 1 cup sugar plus 1/2 cup of water.
- 2 tablespoons flour (for thickening) equals 1 tablespoon corn
starch.
- 2 cups ground meat (tightly packed) equals 1 pound.
- 3 cups ground meat (loosely packed) equals 1 pound.
- 2 1/2 cups raisins equals 1 pound.
- 3 cups coarsely chopped nuts equals 1 pound.
- 1 cup sweet milk equals 1 cup sour milk plus 1 teaspoon soda.
- 1/2 teaspoon soda plus 1 cup sour milk equals 2 teaspoons baking
powder.
- 2 cups equals 1 can (tall)
- 2 1/2 cups equals No. 2 can
- 3 1/2 cups equals No. 2 1/2 can
- 1 lemon (medium) equals 3 tablespoons juice
- 1 orange (medium) equals 1/2 cup juice
- 2 Tablespoons shortening equals 1 ounce.

TABLE OF MEASUREMENTS AND ABBREVIATIONS

t. or tsp.	teaspoons
T. or Tbsp.	tablespoons
c.	cup
pt.	pint
qt.	quart
lb.	pound
3 t.	1 T.
16 T.	1 c. (4 T. - 1/4 c.; 8 T. - 1/2 c.)
2 cups	1 pint
2 pints	1 qt.
4 qt.	1 gal.

MEASURES OF FRUITS AND NUTS

- 1 pound dates measure about 2 cups
- 1 pound raisins, prunes, dried apricots, dried peaches, dried
pears or dried figs measures about 3 1/4 to 3 1/2 cups
- 1 pound dried apples measure about 5 cups
- 1 pound cut-up candied fruit peel measures about 3 cups
- 1 pound shelled almonds or Brazil nuts measure about 3 cups
- 1 pound shelled walnuts or pecans measure about 4 cups

SUPPER QUANTITY COOKING

BAKED BEANS FOR 100:

8 qt. dry beans	4 lb. salt pork
20 qt. salad	20 doz. rolls
4 lb. butter	20 pies
4 qt. cream	2 lb. coffee

HASH SUPPER FOR 100:

40 lb. corned beef	5 qt. salad dressing
32 qt. potatoes	5 lb. butter
20 doz. rolls	2 lb. coffee
20 qt. chopped cabbage	4 qt. cream

CABBAGE SALAD FOR 175:

20 lb. cabbage	4 large cans crushed pineapple
1 1/2 qt. Miracle Whip	2 bunches carrots

HAM SUPPER FOR 225:

48 lb. canned ham	2 qt. milk
24 potato salads (solicited)	1 lb. Crisco
5 lb. coffee	5 to 6 c. water
1 pt. cream	48 pkg. peas
45 qt. strawberries	8 qt. milk
6 pkg. Bisquick equals	6 qt. heavy cream
3/4-inch biscuits	1 pkg. Starlac
	1 c. sugar, add to Bisquick

BRAISED BEEF FOR 200:

65 lb. stew beef	Harvard beets
60 lb. potatoes	Cabbage salad
36 pies	40 lb. turnip
	2 lb. cheese

TURKEY DINNER FOR 250:

7 turkeys	75 lb. potato
75 lb. butternut squash	10 bunches celery
20 large cranberry rings	44 pies

CHICKEN SHORTCAKE FOR 135:

60 lb. chicken	3 large pkg. Bisquick
30 pkg. frozen peas	17 pkg. Flakon corn mix
12 cans cranberry sauce	2 bunches celery